



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 10 June 2020
DAY MONTH YEAR

Requested by: Kevin Vargas, Constituent Liaison
NAME POSITION

Transmitted by: Christopher Jones, AOC
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

4/11

*See supplemental notes

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

407

How many people formally counted in this facility describe themselves as the following gender?

Female: 16

Male: 391

Nonbinary: N/A

Prefer not to say: N/A



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week: As of 6/10

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

COVID-19 CONFIRMED CASES*:

New Cases this week :

Total:

Detainees:

**See supplemental notes

ICE Employees:

GEO Employees:

DOCUMENTS RECEIVED:

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

SUPPLEMENTAL NOTES:

KITCHEN DOCUMENTS:

Menu provided, see attached documents

MEDICAL:

Warden Choate provided the weekly update on medical staffing as of June 10th 2020

1-Health Services Administrator
1-Assistant Health Services Administrator
14-RN's
13-LPN's
3 -Medical Doctors,(1) Full time, (2) Temps
2-PA's
1-Psychologist
1-Licensed Clinical Social Worker
3-Medical Records Clerks
1-X-ray tech
4-tele-psychiatrist
2-Dentists- 40 hours a week total
1-Dental Assistant
4-Agency RN's

LAW LIBRARY:

Documents were provided. We can't release documents since A#'s and names of detainees are shown. Dates from 6/1-6/5 were provided. Each dorm averaged from 2-4 detainees accessing the library.

COUNTS:

19 detainees in Restrictive Housing Unit. Crow staff requested the further information on the reasons (administrative vs. behavioral) but did not receive a response at the time of posting this report.

TEMPERATURE CHECKS:

Documents attached.

COVID-19 UPDATES:

2 Confirmed ICE staff members on ice.gov as of 6/12/20
12 Confirmed Detainees on ice.gov as of 6/12/20

****Per required GEO reporting to local agencies 6/11/20:**

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID 19. 1 new detainees have tested positive for the virus and have been placed in isolation/cohort from the other detainees.

This has not been confirmed on ice.gov

***COHORT:**

Aurora South A Dorm (2), B Dorm (4) and G Dorm (3), Aurora North B-4 (2) Dorm.

Crow staff requested further information to clarify these cohorts and state whether or not these detainees were in cohort due to COVID or other infectious diseases but did not receive a response at the time of posting this report

Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.

CLOTHING:

Rep. Crow office inquired about delivering clothing to detainees that will be deported.
Per ICE: Clothes are accepted seven days a week during business hours provided nothing is happening that would necessitate otherwise.

COVID-19 TESTING:

ICE announced Wednesday that it has offered coronavirus testing to all detainees. Results will come back within a week. Per ICE: COVID-19 testing is voluntary.

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

| MENU DATE: | 5/15/2020 | CYCLE 4 | WEEK-AT-A-GLANCE |
|------------------|---|---|---|
| | BREAKFAST | LUNCH | DINNER |
| MONDAY | Oatmeal Scrambled Eggs Potatoes Jelly or Salsa Biscuit or Tortillas Margarine Sugar Coffee Milk 2 % | Chicken Fajitas Grilled Peppers & Onions Rice Pinto Beans Tortillas Lemon Cake Fortified Sugar Free Tea | Beef Patty on Bun Hash Browns Coleslaw Shredded Lettuce Onion Ketchup Salad Dressing Fortified Sugar Free Beverage |
| TUESDAY | Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 % | Chicken Fried Steak Cream Gravy Rice Green Beans Dinner Roll Margarine Fortified Sugar Free Tea | Chicken Spaghetti Beans Peas and Carrots Green Salad/ Dressing Dinner Roll Margarine Spice Cake Fortified Sugar Free Beverage |
| WEDNESDAY | Farina Eggs Cream Gravy Biscuit/Margarine Sugar Coffee Milk 2 % | Taco Casserole Rice Pinto Beans Salsa Green Salad w/ Dressing Cornbread/Margarine Fortified Sugar Free Tea | Chicken Leg Quarter Potatoes Au Gratin Mixed Vegetables Beans Dinner Roll / Margarine Bread Pudding Fortified Sugar Free Beverage |
| THURSDAY | Oatmeal Turkey Ham Coffee Cake Fruit Sugar Coffee Milk 2 % Margarine | Fideo w/ Meat Sauce Corn Green Beans Green Salad w/ Dressing Roll Margarine Fortified Sugar Free Tea | Turkey Bologna Beans Macaroni Salad Lettuce / Onion Salad Dressing Sub Roll Fruit Fortified Sugar Free Tea |
| FRIDAY | Dry Cereal French Toast Syrup Turkey Sausage Margarine Sugar Coffee Milk 2 % | Breaded Fish Rice Mixed Vegetables Pinto Beans Ketchup Roll Margarine Fortified Sugar Free Tea | Turkey Hot Dogs / Buns Chili Beans Potato Salad Coleslaw Onion Mustard Fruit Cobbler Fortified Sugar Free Beverage |
| SATURDAY | Oatmeal Scrambled Eggs Turkey Sausage Jelly Biscuits Margarine Sugar Coffee Milk 2 % | Tamale Pie Rice Beans Cole Slaw Cornbread w/ Margarine Pineapple Cake Fortified Sugar Free Tea | Chicken Stir Fry Rice Carrots Bread Margarine Yellow Cake Fortified Sugar Free Beverage |
| SUNDAY | Dry Cereal Scrambled Eggs w/ T-Sausage Refried Beans Grilled Potatoes/Ketchup Salsa Tortillas Sugar Coffee Milk 2 % | Turkey, Sliced Potato Salad Coleslaw Lettuce Onion Mustard / Mayo Bread Brownie Fortified Sugar Free Beverage | Enchilada Casserole Spanish Rice Pinto Beans Salsa Salad/ Dressing Cornbread Margarine Fortified Sugar Free Beverage |

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291
Corporate Manager Food Service Menu Systems/Dietitian





Secure Services™

FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 6-1-20

Time: 0400 AM Time: 1215 PM

| Shift Checklist | AM | | PM | | Comments |
|--|-----------------------------|-------------------------|-----------------------------|-------------------------|---------------------------|
| | No | Yes | No | Yes | |
| All areas secure, no evidence of theft | | X | | | |
| Workers reported to work, no open sores | | X | | X | |
| no skin infections | | X | | X | |
| no diarrhea | | X | | X | |
| Kitchen is in good general appearance | | X | | X | |
| All kitchen equipment operational & clean | | X | | X | |
| All tools and sharps inventoried | | X | | X | |
| All areas secure, lights out, exits locked | | | | X | |
| DISH MACHINE | Temperature | | Wash 150+ | Rinse 180+ | |
| Temperature according to manufacturer's specifications | Breakfast | | 159 | 185 | |
| and chemical agent used in Final Rinse | Lunch | | 155 | 182 | |
| | Dinner | | 151 | 181 | |
| POT and PAN SINK | Temperature | | Wash 110 °F+ | Rinse 110 °F+ | 200 ppm |
| Final Rinse Temps determined by chemical agent used | Breakfast | | 119 | 118 | 200 ppm |
| | Lunch | | 145 | 145 | 210 ppm |
| | Dinner | | 126 | 121 | 200 ppm |
| FREEZER and WALK-IN | Temperature | | Freezer 0°F Or below | Walk-in 35-40 °F | Walk-in 2 35-40 °F |
| Record temperatures, Freezer and Walk-ins | AM | | -3.2 | 38 | 39 |
| Record temperatures, Freezer and Walk-ins | PM | | -1 | 33 | 40 |
| DRY STORAGE | Temperature 45-80 °F | | Spice Room | Store Rm | |
| Record temperatures Dry Storage Areas | AM | | 62 | 64 | |
| Record temperatures, Dry Storage Areas | PM | | 63 | 63 | |
| Water Temps & Handwash Areas | AM 105-120 °F | PM 105-120 °F | | | |
| | 119 | 142 | | | |

K. Monty
Signature, Cook Supervisor (AM)

6/1/20
DATE

A. Rein
Signature, Cook Supervisor (PM)

L. H. H.
FOOD SERVICE MANAGER

6-2-20
DATE



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: JUNE 01, 2020

| DATE: JUNE 01, 2020 | | CYCLE: 4 | | | | MONDAY BREAKFAST | | | | | |
|---------------------|---------------------|-----------|----------|------------|-----------|----------------------------------|-------------------------------|-----------------|----------|-----------|---|
| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod | |
| | Oatmeal | 1 cup | 50# | 0400 | 192.1 | VEGETARIAN Eggs 2 each | Oatmeal 1/2 c | 192-1 | 10 pms | 2 | |
| | Scrambled Eggs | 1/2 cup | 5 bx | 0230 | 181.2 | | | | | | |
| | Potatoes | 1/2 cup | 1 bx | 0230 | 196.4 | | Peanut Butter 2 oz | | RT | 435m | 0 |
| | Biscuit or Tortilla | 1 b/ 2 T | 2 1/2 | 0330 | RT | | Biscuit 1 pat 2 ea | | RT | 41fs | 0 |
| | Jelly or Salsa | 1 pt/2 oz | 3 bx | 0330 | RT | | | Diet Jelly 1 pk | RT | 41pm | 0 |
| | Margarine | 1 pat | 1 bx | 0330 | 40 | | | Margarine 1 pat | 40 | 1 bx | 0 |
| | Sugar | 2 pkts | 1/4 bx | 0330 | RT | | | Sugar Sub 2 pks | RT | 91m | 0 |
| | Coffee | 8 oz | 0.30 | 0330 | 192.7 | | | Coffee 8 oz | 192.7 | 40.30 | 0 |
| | Milk 2% | 8 oz | 560 | 0430 | 40 | | Milk 2% 8 oz | 40 | 560 | 0 | |
| | | | | | | | Can Fruit 1/2 c | RT | 1 pm | 0 | |

Portions verified by:

SERVICE DOCUMENTATION

Meal Count Documentation

Population 544 Staff 0

Population - ICE 480

MARSHALLS 50

Call Backs 2

Test Trays 2

First cart out: 0445

Last cart out: 0530

Signature *R. N. [Signature]*

Food Service Manager

Johnny Sack

MEAL TRAY SET UP

| | | | | | | | | |
|----------|----------|---------------|----------|-----------|------------------------------|-------------------------|------------------------------|----|
| Proteins | 2 - 2oz | Protein | 1 oz | TEST | Test Sacks | Johnny Sack Meal Counts | Labeled & Refrigerated (Yes) | No |
| Bread | 4 slices | Bread | 2 slices | | | | | |
| Fruit | 1 each | HYPER CALORIC | 2 - 2oz | CALL BACK | | | | |
| Drink | 1 each | Protein | 2 - 2oz | | | | | |
| | | Bread | 4 slices | | Labeled & Refrigerated (Yes) | No | | |
| | | Cookie | 1 each | TOTALS | | | | |
| | | Drink | 1 each | | | | | |



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

| DATE: JUNE 01, 2020 | | | CYCLE: 4 | | | MONDAY | | | LUNCH | | |
|--|-----------------|-----------|----------|------------|-----------|----------------------|--|---------|-----------|-----------|--|
| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod | |
| Cruz | Chicken Fajitas | 4 oz | 130 lbs | 0700 | 1800 | VEGETARIAN | Chicken 3 oz | 1800 | 5 can | — | |
| Monragon | Rice | 1/2 cup | 50 lbs | 0830 | 1750 | Cheese | Rice 1/2 c | 1750 | 1 1/2 can | — | |
| Cruz | Grilled Peppers | 1/4 cup | 3 c | 0730 | 1800 | 3 oz | Grilled Peppers 1/2 c | 1800 | 2 can | — | |
| Cruz | Grilled Onions | 1/4 cup | 1 bag | 0730 | 1800 | Pinto Beans | Grilled Onions 1/2 c | 1800 | 1 can | — | |
| Vega | Pinto Beans | 1 cup | 100 lbs | 0600 | 188.1 | 1.5 cups | Pinto Beans 1 c | 188.1 | 10 can | 1 pan | |
| Cruzman | Tortillas | 2 each | 2 c | 0800 | RT | Tortillas | Tortilla 1 ea | RT | 2 c | — | |
| Avaranga | Lemon Cake | 1 piece | 10 can | 0830 | RT | 4 each | Apple Fruit 1 ea | 38 | 3 can | — | |
| Nere | Unsweet Tea | 8 oz | 40 | 0800 | 40 | | Unsweet Tea 8 oz | 40 | 40 | — | |
| <div> <div> Portions verified by: <div> Signature: <i>Ruyad</i> Cook Supervisor Signature: <i>Chen</i> Food Service Manager </div> </div> <div> Meal Count Documentation <div> Population 544 Population - ICE 489 MARSHALLS 55 Call Backs Test Trays (1) </div> <div> Staff 2 Labeled & Refrigerated Yes No Johnny Sack Meal Counts Test Sacks Labeled & Refrigerated Yes No </div> </div> </div> | | | | | | | | | | | |

SERVICE DOCUMENTATION

First cart out: 1010
Last cart out: 1050
Signature: *Ruyad*

MEAL TRAY SET UP

Cake
Rice
Chicken
Fajitas
Beans



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: JUNE 01, 2020

| DATE: JUNE 01, 2020 | | CYCLE: 4 | | | MONDAY | | | DINNER | | |
|---------------------|--------------------|-----------|----------|------------|-----------|----------------------|----------------------------|---------|----------|-----------|
| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod |
| Sandaval | Beef/Chicken Patty | 4 oz | 1400 | 7:20 | 191° | VEGETARIAN | Beef Patty 4 oz | 191° | 17h | 0 |
| Sandaval | Hashbrowns | 1/2 cup | 1400 | 3:55 | 173° | Cheese 3 oz | Boiled Potatoes 1/2 c | 187° | 17h | 0 |
| Sandaval | Coleslaw | 1/2 cup | 1300 | 6:20 | 39° | | Coleslaw 1/2 c | 39° | 67h | 0 |
| Sandaval | Coleslaw dressing | | 1300 | 1:05 | 37° | | w dressing | 36° | 17h | 0 |
| Singh | Shredded Lettuce | 1/4 cup | 1300 | 3:10 | 40° | Bun 1 each | Shred Lettuce 1/2 c | 40° | 36h | 0 |
| Singh | Onion | 1 sl | 1400 | 2:10 | 39° | | Onion 1 sl | 39° | 26h | 0 |
| Gao | Salad Dressing | 1 pkt | 1400 | 1:55 | RT | | Mustard 1 pkt | RT | 10S | 0 |
| Lin | Ketchup | 1 pkt | 1400 | 1:05 | RT | | Ketchup 1 pkt | RT | 10S | 0 |
| Li | Drink w/Vit C | 8 oz | 1300 | 3:55 | 32° | | Milk 2% 8 oz | 34° | 20S | 0 |
| | | | | | | | Fresh Fruit 1 ea | RT | 17h | 0 |
| | | | | | | | Unsweet Drink 8 oz | 32° | 1 | 0 |

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Population 544

Staff

Signature:

A. Ravary

Cook Supervisor

Population - ICE 489

MARSHALLS 55

First cart out:

1545

Last cart out:

1630

Signature:

A. Ravary

Food Service Manager

Signature

A. Ravary

Prepared by:

Johnny Sack

HS SNACK

Sack meal

Johnny Sack Meal Counts

MEAL TRAY SET UP

Proteins 2 - 2oz

Bread 4 slices

Fruit 1 each

Drink 1 each

Protein 1 oz

Bread 2 slices

HYPER CALORIC

Protein 2 - 2oz

Bread 4 slices

Cookie 1 each

Drink 1 each

TEST

CALL BACK

TOTALS

Labeled & Refrigerated

Yes

No

Test Sacks

Labeled & Refrigerated

Yes

No

Johnny Sack Meal Counts

Labeled & Refrigerated

Yes

No

Test Sacks

Labeled & Refrigerated

Yes

No

Test Sacks

Labeled & Refrigerated

Yes

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Labeled & Refrigerated

Yes

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Labeled & Refrigerated

Yes

No

Test Sacks

FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 6.2.20

Time: AM Time: 1215 PM

| Shift Checklist | AM | | PM | | Comments |
|--|-----------------------------|------------------|-----------------------------|-------------------------|---------------------------|
| | No | Yes | No | Yes | |
| All areas secure, no evidence of theft | | X | | | |
| Workers reported to work, no open sores | | X | | X | |
| no skin infections | | X | | X | |
| no diarrhea | | X | | X | |
| Kitchen is in good general appearance | | X | | X | |
| All kitchen equipment operational & clean | | X | | X | |
| All tools and sharps inventoried | | X | | X | |
| All areas secure, lights out, exits locked | | | | X | |
| DISH MACHINE | Temperature | | Wash 150+ | Rinse 180+ | |
| Temperature according to manufacturer's specifications | Breakfast | | 159 | 109 | |
| and chemical agent used in Final Rinse | Lunch | | 160 | 185 | |
| | Dinner | | 153 | 187 | |
| POT and PAN SINK | Temperature | | Wash 110 °F+ | Rinse 110 °F+ | 200 ppm |
| Final Rinse Temps determined by chemical agent used | Breakfast | | 119 | 117 | 200 ppm |
| | Lunch | | 128 | 126 | 200 ppm |
| | Dinner | | 118 | 114 | 200 ppm |
| FREEZER and WALK-IN | Temperature | | Freezer 0°F Or below | Walk-in 35-40 °F | Walk-in 2 35-40 °F |
| Record temperatures, Freezer and Walk-ins | AM | | -3.1 | 36 | 39 |
| Record temperatures, Freezer and Walk-ins | PM | | -2 | 38 | 39 |
| DRY STORAGE | Temperature 45-80 °F | | Spice Room | Store Rm | |
| Record temperatures Dry Storage Areas | AM | | 62 | 69 | |
| Record temperatures, Dry Storage Areas | PM | | 63 | 69 | |
| Water Temps & Handwash Areas | AM 105-120 °F | PM 105-120 °F | | | |
| | 119 | 137 | | | |

K. Mandy
Signature, Cook Supervisor (AM)

6/2/20
DATE

A. Perry
Signature, Cook Supervisor (PM)

SBH
FOOD SERVICE MANAGER

6.3.20
DATE



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: JUNE 02, 2020

CYCLE: 4

| DATE: JUNE 02, 2020 | | | CYCLE: 4 | | | TUESDAY | | | BREAKFAST | | |
|---|------------|-----------|----------|------------|-----------|----------------------|----------------------------|---------|-----------|-----------|--|
| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod | |
| Joel | Dry Cereal | 1 cup | 2 1/2 | 0330 | RT | VEGETARIAN | Bran Flakes 1 c | RT | 1330 | | |
| Wendy | Pancakes | 2 each | 8 | 0330 | 172 | Eggs 2 each | Pancakes 2 ea | 170 | 8 | | |
| Laurel | Syrup | 1/4 cup | 2 1/2 | 0330 | RT | | Diet Syrup 2 oz | RT | 2 | | |
| Sarah | Turkey Ham | 2 oz | 80 | 0330 | 183 | | Turkey Ham 1 oz | 183 | 3 | 1/2 | |
| Young | Margarine | 2 pats | 40 | 0330 | 40 | | | | | | |
| Quinn | Sugar | 2 pkts | RT | 0330 | RT | | Sugar Sub 2 pkts | RT | 8 | | |
| Rachel | Coffee | 8 oz | 0.30 | 0330 | 188 | | Coffee 8 oz | 188 | 2 | | |
| Lucinda | Milk 2% | 8 oz | 57 | 0330 | 40 | | Milk 2% 8 oz | 40 | 5 | | |
| <div>Portions verified by:</div> <div>Signature: <i>K. M. Anderson</i> Cook Supervisor</div> <div>Signature: <i>Abn</i> Food Service Manager</div> | | | | | | | | | | | |
| <div>Meal Count Documentation</div> <div>Population 545</div> <div>Population -ICE 489</div> <div>MARSHALLS 56</div> <div>Call Backs 2</div> <div>Test Trays 2</div> <div>HS SNACK</div> <div>Protein 1 oz</div> <div>Bread 2 slices</div> <div>HYPER CALORIC</div> <div>Protein 2 - 2oz</div> <div>Bread 4 slices</div> <div>Cookie 1 each</div> <div>Drink 1 each</div> <div>TOTALS</div> | | | | | | | | | | | |
| <div>Service Documentation</div> <div>First cart out: 0430</div> <div>Last cart out: 0845</div> <div>Signature: <i>M. Anderson</i></div> <div>MEAL TRAY SET UP</div> <div>T-Team sugar Butter</div> <div>My bed Recess</div> | | | | | | | | | | | |



AURORA ICE PROCESSING UNIT 195

TUESDAY LUNCH

rev. 02/2020 mps



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: JUNE 02, 2020

CYCLE: 4

TUESDAY DINNER

| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod |
|--------------|-------------------|-----------|----------|------------|-----------|--|----------------------------|---------|----------|-----------|
| Barbara - | Chicken Spaghetti | 1 cup | 137ms | 1300 | 191° | VEGETARIAN Cheese 3 oz Pasta 1 cup | Baked Chicken 4 oz | 174° | 17h | 0 |
| Singh - | Peas & Carrots | 1/2 cup | 72ms | 1300 | 188° | | Herb Pasta 1/2 c | 175° | 17h | 0 |
| Barbara - | Beans | 1 cup | 137ms | 1100 | 701° | | Peas & Carrots 1/2c | 188° | 77ms | 0 |
| Hossain - | Salad | 1/2 cup | 26ms | 1400 | 37° | | | | | |
| Gao - | Dressing | 1 oz | 36s | 1400 | RT | | Salad 1/2 c | 37° | 26h | 0 |
| Zheng | Dinner Roll | 1 each | 36s | 1300 | RT | | Diet Dressing 1 oz | RT | 16s | 0 |
| Zheng | Margarine | 1 pat | 156s | 1400 | 36° | | Margarine 1 pat | 36° | 15/15 | 0 |
| Garcia - | Spice Cake | 1/60pc | 1200 | 1400 | RT | | Fresh Fruit 1 ea | RT | 16s | 0 |
| Li - | Drink w Vit C | 8 oz | 306s | 1300 | 37° | | Unsweet Drink 8 oz | 37° | 1 | 0 |

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

A. Parnth

Population 545
Population -ICE 489

Staff

First cart out:

1600

Last cart out:

1700

Signature:

Cook Supervisor
A. Parnth

Call Backs 0

Refrigerated

Signature

A. Parnth

Food Service Manager

Prepared by:

Johnny Sack

HS SNACK

Sack meal

Johnny Sack Meal Counts

MEAL TRAY SET UP

Proteins

2 - 2oz

Protein

1 oz

TEST

Bread

4 slices

Bread

2 slices

Test Sacks

Peas

Cake

Bread

Fruit

1 each

HYPER CALORIC

CALL

Labeled & Refrigerated

Beans

Salad

Pasta

Drink

1 each

Protein

2 - 2oz

BACK

Yes

Beans

Salad

Pasta



Secure Services™

**FOOD SERVICE
UNIT: 195- AURORA KITCHEN**

OPENING and CLOSING CHECKLIST

Date: 6-3-20

Time: 0400 AM **Time:** 1900 PM

| Shift Checklist | | AM | | PM | | Comments |
|--|----|-----------------------------|------------|---------------------------------|-----------------------------|---|
| | No | Yes | No | Yes | | |
| All areas secure, no evidence of theft | | X | | | | AT 1800 ALL POOS CONTACTED ALL REPORTING FOOD CARTS RETURNING |
| Workers reported to work, no open sores | | X | | X | | |
| no skin infections | | X | | X | | |
| no diarrhea | | X | | X | | |
| Kitchen is in good general appearance | | X | | X | | |
| All kitchen equipment operational & clean | | X | | X | | |
| All tools and sharps inventoried | | X | | X | | |
| All areas secure, lights out, exits locked | | | | X | | |
| DISH MACHINE | | Temperature | | Wash 150+ | Rinse 180+ | |
| Temperature according to manufacturer's specifications | | Breakfast | | 169 | 182 | — |
| and chemical agent used in Final Rinse | | Lunch | | 161 | 183 | — |
| | | Dinner | | 156 | 180 | — |
| POT and PAN SINK | | Temperature | | Wash 110 °F+ | Rinse 110 °F+ | 200 ppm |
| Final Rinse Temps determined by chemical agent used | | Breakfast | | 119 | 112 | 200ppm |
| | | Lunch | | 130 | 135 | 200ppm |
| | | Dinner | | 116 | 116 | 200ppm |
| FREEZER and WALK-IN | | Temperature | | Freezer 0°F Or below | Walk-in 35-40 °F | Walk-in 2 35-40 °F |
| Record temperatures, Freezer and Walk-ins | | AM | | -3.2 | 37 | 36 |
| Record temperatures, Freezer and Walk-ins | | PM | | -1.6 | 38 | 37.5 |
| DRY STORAGE | | Temperature 45-80 °F | | Spice Room | Store Rm | |
| Record temperatures Dry Storage Areas | | AM | | 62 | 64 | |
| Record temperatures, Dry Storage Areas | | PM | | 64 | 64 | |
| Water Temps & Handwash Areas | | AM | PM | | | |
| | | 105-120 °F | 105-120 °F | | | |
| | | 119 | 116 | | | |

K. Montoya
Signature, Cook Supervisor (AM)

6/3/20
DATE

[Signature]
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: JUNE 03, 2020

CYCLE: 4

WEDNESDAY BREAKFAST

| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod |
|--------------|-------------|-----------|----------|------------|-----------|----------------------|----------------------------|---------|----------|-----------|
| Jaal | Farina | 1 cup | 50# | 0430 | 189 | VEGETARIAN | Farina 1 c | 189 | 10 | 1 |
| Yung | Eggs | 2 each | 50# | 0230 | 188 | | Scramb Eggs 1/4 c | 188 | 5 | 1/2 |
| Reuben | Cream Gravy | 1/2 cup | 3/4 # | 0400 | 194 | | Diet Jelly 2 pks | RT | 82.10 | 0 |
| Jaal | Biscuit | 1 each | 99# | DB | RT | | Biscuit 1 ea | RT | 97 | 0 |
| Sadashy | Margarine | 1 pat | 40 | 0330 | 40 | | Margarine 1 pat | 40 | 18x | 0 |
| Sivestre | Sugar | 2 pkts | RT | 0330 | RT | | Sugar Sub 2 pks | RT | 02.10 | 0 |
| Lisandra | Coffee | 8 oz | 0-30 | 0330 | 186 | | Coffee 8 oz | 186 | 0.30 | 0 |
| Racel | Milk 2% | 8 oz | 54# | 0430 | 40 | | Milk 2% 8 oz | 40 | 571 | 0 |
| | | | | | | | Fruit 1 ea | 40 | 41 | 0 |

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Population 545 Staff 0

Signature:

K. Manting

Cook Supervisor

Signature:

Z. H. N.

Food Service Manager

Population -ICE

MARSHALLS 50

Call Backs 2

Test Trays 2

Labeled &

Refrigerated

Yes

No

Johnny Sack

Meal Counts

MEAL TRAY SET UP

Johnny Sack

Proteins 2 - 2oz

Bread 4 slices

Fruit 1 each

Drink 1 each

Protein 1 oz

Bread 2 slices

HYPER CALORIC

Protein 2 - 2oz

Bread 4 slices

Cookie 1 each

Drink 1 each

Sack meal

TEST

CALL

BACK

Test Sacks

Labeled &

Refrigerated

Yes

No

Cinnamon

Biscuits

eggs



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT 195

DATE: JUNE 03, 2020

CYCLE: 4

WEDNESDAY LUNCH

| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod |
|---------------------|----------------|-----------|----------|------------|-----------|---|----------------------------|---------|----------|-----------|
| Jean Joel Alejandro | Taco Casserole | 1/2 cup | 120 lbs | 0536 | 189° | VEGETARIAN Cheese 3 oz Pinto Beans 1.5 cups | Ground Turkey 2 oz | 187° | N/A | 2 pan |
| | Rice | 1/2 cup | 1.5 case | 0500 | 185° | | Rice 1/2 c | 185° | 65 case | 1 pan |
| | Pinto Beans | 1 cup | 2 case | 0500 | 194° | | Fresh Fruit 1 ea | N/A | N/A | N/A |
| | Salsa | 1/2 cup | 4 case | 0900 | RT | | Stew Tomato 1 c | 194° | 1/2 case | N/A |
| | Garden Salad | 1/2 cup | 2.5 case | 0915 | 79° | | Salad 1/2 c | 79° | 2.5 case | N/A |
| Tan | Dressing | 1 oz | 2.5 case | 0830 | RT | Meal Count Documentation | Diet Dressing 1 oz | RT | 2.5 case | N/A |
| | Cornbread | 1/60 pc | 1.5 case | 0830 | RT | | Bread 1 sl | RT | 1.5 case | N/A |
| | Margarine | 1 pat | 1.5 case | 0830 | RT | | Margarine 1 pat | RT | 1.5 case | N/A |
| | Tea | 8 oz | .30 case | 0815 | 37° | | Unsweet Tea 8 oz | 37° | .30 case | N/A |
| | | | | | | | | | | |

Portions verified by:

Signature:

Cook Supervisor

Signature:

Food Service Manager

Meal Count Documentation

Population 507

Staff 4

Population -ICE 450

MARSHALLS 57

Call Backs 4

Test Trays 2

Labeled &

Refrigerated

Yes

No

Johnny Sack

HS SNACK

Sack meal

Johnny Sack Meal Counts

MEAL TRAY SET UP

Proteins

Bread

Fruit

Drink

Protein 1-oz

Bread 2 slices

HYPER CALORIC

Protein 2-2oz

TEST

CALL

BACK

Test Sacks

Cornbread

Salad

Taco Casserole

Beans

Salsa

Rice



AURORA ICE PROCESSING UNIT 195

WEDNESDAY DINNER

rev 02/2020 mps

FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

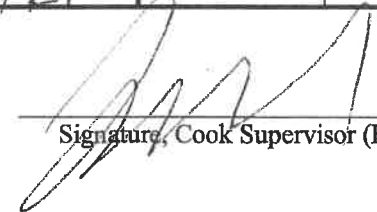
Date: 6-4-20

Time: 0400 AM **Time:** 1830 PM

| Shift Checklist | AM | | PM | | Comments |
|--|-----------------------------|-----|---------------------|-----|--|
| | No | Yes | No | Yes | |
| All areas secure, no evidence of theft | | X | | X | AT 1812 ALL POS CONTACTED ALL REPORTED FOOD CARTS RETURNED |
| Workers reported to work, no open sores | | X | | X | |
| no skin infections | | X | | X | |
| no diarrhea | | X | | X | |
| Kitchen is in good general appearance | | X | | X | |
| All kitchen equipment operational & clean | | X | | X | |
| All tools and sharps inventoried | | X | | X | |
| All areas secure, lights out, exits locked | | X | | X | |
| DISH MACHINE | Temperature | | Wash 150+ | | Rinse 180+ |
| Temperature according to manufacturer's specifications | Breakfast | | 162 | | 189 |
| and chemical agent used in Final Rinse | Lunch | | 153 | | 180 |
| | Dinner | | 157 | | 184 |
| POT and PAN SINK | Temperature | | Wash 110 °F+ | | Rinse 110 °F+ |
| Final Rinse Temps determined by chemical agent used | Breakfast | | 119 | | 120 |
| | Lunch | | 125 | | 135 |
| | Dinner | | 121 | | 130 |
| FREEZER and WALK-IN | Temperature | | Freezer 0°F | | Walk-in 35-40 °F |
| Record temperatures, Freezer and Walk-ins | AM | | -0.3 | | 36 |
| Record temperatures, Freezer and Walk-ins | PM | | -1.5 | | 37 |
| DRY STORAGE | Temperature 45-80 °F | | Spice Room | | Store Rm |
| Record temperatures Dry Storage Areas | AM | | 62 | | 63 |
| Record temperatures, Dry Storage Areas | PM | | 60 | | 57 |
| Water Temps & Handwash Areas | AM | | PM | | |
| | 105-120 °F | | 105-120 °F | | |
| | 109 | | 121 | | |


Signature, Cook Supervisor (AM)

6-4-20
DATE


Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

6-5-20
DATE



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: JUNE 04, 2020

| DATE: JUNE 04, 2020 | | | CYCLE: 4 | | | THURSDAY | | | DINNER | | |
|---------------------|------------------|-----------|----------|------------|-----------|---------------------------|----------------------------|---------|----------|-----------|--|
| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod | |
| <i>Debra Hines</i> | Turkey Bologna | 4 oz | 500 | 1230 | 38 | VEGETARIAN Cheese 3 oz | T-Ham | 2 oz | 38 | 7 Ben | |
| | Beans | 1 cup | 2 bag | 1600 | 170 | | Mustard | 1 pkt | RT | 1/2 B | |
| | Macaroni Salad | 1/2 cup | 300 | 1230 | 38 | | Carrots / Celery | 1/2 c | 38 | 1 Ben | |
| | Shredded Lettuce | 1/4 cup | 200 | 1500 | 38 | | Salad | 1/2 c | 38 | 2 to | |
| | Salad Dressing | 2 pkts | 2 1/2 | 1500 | RT | | Diet Dressing | 1 pkt | RT | 1/2 C | |
| | Onion | 1 slice | 1 bag | Done | 38 | | Onion | 1 sl | 38 | 1 TB | |
| | Sub Roll | 1 each | 1000 | Done | RT | | Bread | 2 sl | RT | 6 BK | |
| | Drink w/ Vit C | 8 oz | 15 PK | 1200 | 40 | | Unsweet Drink | 8 oz | 40 | 15 PK | |
| | Fruit | 1 each | 600 | 1600 | 38 | | Canned Fruit | 1/2 c | 38 | 8 Ben | |
| | | | | | | | | | | 2 Ben | |

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

Debra Hines

Cook Supervisor

Signature:

John

Food Service Manager

Population 559

Staff

Population - ICE 502

MARSHALLS 57

Call Backs 0

Test Trays 2

Labeled &

Refrigerated

Yes

No

Johnny Sack

Meal Counts

Sack meal

HS SNACK

Proteins

2 - 2oz

Bread

4 slices

Fruit

1 each

Drink

1 each

Protein

1 oz

Bread

2 slices

HYPER CALORIC

2 - 2oz

Bread

4 slices

Cookie

1 each

Drink

1 each

TEST

CALL

BACK

TOTALS

Labeled &

Refrigerated

Yes

No

Test Sacks

Johnny Sack

Meal Counts

Labeled &

Refrigerated

Yes

No

Test Sacks

Johnny Sack

Meal Counts

Labeled &

Refrigerated

Yes

No

Test Sacks

Johnny Sack

Meal Counts

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Yes

No

Test Sacks

Johnny Sack

Meal Counts

Labeled &

Refrigerated

Yes

No

Test Sacks



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: JUNE 04, 2020

CYCLE: 4

| Prepared by: | | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | THURSDAY BREAKFAST | | |
|---|--|------------------|-----------|----------|------------|-----------|----------------------|----------------------------|---------|--------------------|
| | | | | | | | | Diet For Health Menu Items | DL Temp | Prod Qty Over Prod |
| Jeeb Dahiba Omari Michael Wisanth Sethasy Yang Michael | | Oatmeal | 1 cup | 50# | | 182 | VEGETARIAN | Oatmeal 1 c | 108 | 10 pms 3 |
| | | Turkey Ham Swiss | 2 oz | 2 K2 BX | | 182 | Eggs 2 | Peanut Butter 1 oz | RT | 41 0 |
| | | Coffee Cake | 1 each | 17 pms | | RT | | Bread 2 sl | RT | 41 S 0 |
| | | Margarine | 2 pks | 1 Bx | | 40 | | Diet Jelly 2 pks | RT | 02nd 0 |
| | | Sugar | 1 slice | 4 K2 BX | | RT | | Sugar Sub 2 pks | RT | 82nd 0 |
| | | Coffee | 8 oz | 0.30 | | 190 | | Coffee 8 oz | 190 | 0.31 0 |
| | | Milk 2% | 8 oz | 531 | | 40 | | Milk 2% 8 oz | 40 | 531 0 |
| | | Fruit | 1 each | 505 | | 40 | | Canned Fruit 1/2 c | 40 | 505 0 |

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature: *[Signature]*
Cook Supervisor

Signature: *[Signature]*
Food Service Manager

Population 505
Population -ICE 448
MARSHALLS 57

Call Backs
Test Trays

Labeled & Refrigerated
☒ Yes ☐ No

First cart out: 0430
Last cart out: 0510
Signature: *[Signature]*

Prepared by: Johnny Sack

| | |
|----------|----------|
| Proteins | 2 - 2oz |
| Bread | 4 slices |
| Fruit | 1 each |
| Drink | 1 each |

HS SNACK

| | |
|---------------|----------|
| Protein | 1 oz |
| Bread | 2 slices |
| HYPER CALORIC | |
| Protein | 2 - 2oz |
| Bread | 4 slices |
| Cookie | 1 each |
| Drink | 1 each |

Sack meal
TEST
CALL
BACK
TOTALS

MEAL TRAY SET UP

| | | |
|--------|--------|---------|
| called | Butter | coconut |
|--------|--------|---------|

Prepared by: *[Signature]*

Labeled & Refrigerated
☒ Yes ☐ No

T-Ham



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: JUNE 04, 2020

| DATE: JUNE 04, 2020 | | | CYCLE: 4 | | | THURSDAY | | | LUNCH | | |
|---|--------------|-----------|----------|------------|-----------|----------------------|----------------------------|---------|----------|-----------|--|
| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod | |
| Kidare | Fidelo | 1 cup | .40 lbs | 0800 | 188.0 | VEGETARIAN | Fidelo 1 c | 1880 | 8 pan | — | |
| Hardygar | w Meat Sauce | 1/2 cup | 120 lbs | 0700 | 188.0 | Pasta 1 cup | w Meat Sauce 1/2 c | 1880 | 8 pan | — | |
| Turkey | Green Beans | 1/2 cup | 130 lbs | 0830 | 1780 | Tom Sauce 1/2 cup | Green Beans 1 c | 1780 | 10 pan | — | |
| Palaf | Corn | 1/2 cup | 130 lbs | 0830 | 1800 | | Can Fruit 1 c | RT. | | | |
| Israhim | Garden Salad | 1/2 cup | 305 | 0900 | 40 | Cheese | Garden Salad 1/2 c | 40 | 10 pan | — | |
| Antieriz | Dressing | 1 oz | 2 lbs | 0800 | RT | 3 oz | Diet Dressing 1 oz | RT | 41 oz | — | |
| Israhim | Roll | 1 each | 2 3 bag | 0900 | RT | Bread | Bread 2 sl | RT | 2 3 bag | — | |
| Nche | Margarine | 1 pat | 105 | 0800 | 35 | 2 slices | Margarine 1 pat | 35 | 10 pan | — | |
| | Tea | 8 oz | .40 | 0800 | 40 | | Unsweet Tea 8 oz | 40 | 40 | — | |
| Portions verified by: <u>Reed</u> Signature: <u>Reed</u> Cook Supervisor Signature: <u>4th</u> Food Service Manager | | | | | | | | | | | |
| SERVICE DOCUMENTATION First cart out: <u>1015</u> Last cart out: <u>1120</u> Signature: <u>Reed</u> | | | | | | | | | | | |
| Meal Count Documentation Population <u>503</u> Staff <u>3</u> Population - ICE <u>448</u> MARSHALLS <u>57</u> Call Backs <u>3</u> Test Trays <u>1</u> Labeled & Refrigerated <u>Yes</u> No Johnny Sack Meal Counts HS SNACK Protein 1 oz Bread 2 slices HYPER CALORIC Protein 2 - 2oz Bread 4 slices Cookie 1 each Drink 1 each Sack meal TEST CALL BACK TOTALS MEAL TRAY SET UP Corn green beans Rolls Fidelo w/ meat sauce Salad | | | | | | | | | | | |
| Prepared by: <u>Steele</u> Signature: <u>Detouee</u> | | | | | | | | | | | |

FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: June 5th 2020

Time: 0200 AM **Time:** 1645 PM

| Shift Checklist | AM | | PM | | Comments |
|--|-----------------------------|-------------------------------------|----|-------------------------------------|---|
| | No | Yes | No | Yes | |
| All areas secure, no evidence of theft | | <input checked="" type="checkbox"/> | | | <u>Ovens Look Fantastic!!</u> |
| Workers reported to work, no open sores | | <input checked="" type="checkbox"/> | | <input checked="" type="checkbox"/> | |
| no skin infections | | <input checked="" type="checkbox"/> | | <input checked="" type="checkbox"/> | |
| no diarrhea | | <input checked="" type="checkbox"/> | | <input checked="" type="checkbox"/> | |
| Kitchen is in good general appearance | | <input checked="" type="checkbox"/> | | <input checked="" type="checkbox"/> | |
| All kitchen equipment operational & clean | | <input checked="" type="checkbox"/> | | <input checked="" type="checkbox"/> | |
| All tools and sharps inventoried | | <input checked="" type="checkbox"/> | | <input checked="" type="checkbox"/> | |
| All areas secure, lights out, exits locked | | | | <input checked="" type="checkbox"/> | |
| DISH MACHINE | Temperature | | | | Wash 150+ Rinse 180+ |
| Temperature according to manufacturer's specifications | Breakfast | | | | <u>156</u> <u>189</u> |
| and chemical agent used in Final Rinse | Lunch | | | | <u>153</u> <u>182</u> |
| | Dinner | | | | <u>154</u> <u>187</u> |
| POT and PAN SINK | Temperature | | | | Wash 110 °F+ Rinse 110 °F+ 200 ppm |
| Final Rinse Temps determined by chemical agent used | Breakfast | | | | <u>134</u> <u>136</u> <u>200ppm</u> |
| | Lunch | | | | <u>153</u> <u>162</u> <u>200ppm</u> |
| | Dinner | | | | <u>110°</u> <u>117</u> <u>200ppm</u> |
| FREEZER and WALK-IN | Temperature | | | | Freezer 0°F Or below Walk-in 35-40 °F Walk-in 2 35-40 °F |
| Record temperatures, Freezer and Walk-ins | AM | | | | <u>-1.5</u> <u>36.4</u> <u>39.1</u> |
| Record temperatures, Freezer and Walk-ins | PM | | | | <u>-2</u> <u>38</u> <u>39</u> |
| DRY STORAGE | Temperature 45-80 °F | | | | Spice Room Store Rm |
| Record temperatures Dry Storage Areas | AM | | | | <u>75</u> <u>75</u> |
| Record temperatures, Dry Storage Areas | PM | | | | <u>63</u> <u>63</u> |
| Water Temps & Handwash Areas | AM 105-120 °F | PM 105-120 °F | | | |
| | <u>133</u> | <u>141</u> | | | |

[Signature]
Signature, Cook Supervisor (AM)

6/5/2020
DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

6.7.20
DATE



Secure Services™

DATE: JUNE 05, 2020

CYCLE: 4

FRIDAY BREAKFAST

rev 0707/70 Ver



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: JUNE 05, 2020

| CYCLE: 4 | | | FRIDAY | | | LUNCH | | | | |
|-------------------------|------------------|-----------|--------------------------|------------|-----------|-------------------------------|----------------------------|---------|------------------|-----------|
| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod |
| Kidene | Breaded Fish | 4 oz | 510 | 0930 | 183 | VEGETARIAN | Baked Fish | 4 oz | 1230 | 24 pan |
| Alvarina | Rice | 1/2 cup | 50 lbs | 0830 | 180 | Rice 1 cup | Rice | 1/2 c | 180 | 4 1/2 pan |
| Amador | Pinto Beans | 1 cup | 100 lbs | 0630 | 1850 | Pinto Beans | Pinto Beans | 1 c | 1850 | 10 pan |
| Paseval | Mixed Vegetables | 1/2 cup | 120 lbs | 0730 | 1800 | 1.5 cups | Mixed Veggies | 1/2 c | 1800 | 10 pan |
| Ibrahim | Ketchup | 2 pkts | 1 c | 0800 | RT | Bread | Fr Celery | 1/4 c | 38 | 84 piece |
| Gutierrez | Roll | 1 each | 2 c | 0900 | RT | 2 slices | Margarine | 1 pat | 38 | 1 c |
| Ibrahim | Margarine | 1 pat | 1 c | 0800 | 38 | | Unsweet Tea | 8 oz | 40 | 1 c |
| Nehre | Tea | 8 oz | 40 | 0800 | 40 | | | | | |
| Portions verified by: | | | | | | | | | | |
| Signature: <i>Reyad</i> | | | Meal Count Documentation | | | SERVICE DOCUMENTATION | | | | |
| Cook Supervisor | | | Population 503 | | | First cart out: 1015 | | | | |
| Signature: <i>EFH</i> | | | Population -ICE 444 | | | Last cart out: 1120 | | | | |
| Food Service Manager | | | MARSHALLS | | | Signature: <i>Reyad</i> | | | | |
| | | | Call Backs 4 | | | Labeled & Refrigerated Yes No | | | | |
| | | | Test Trays 1 | | | Johnny Sack/Meal Counts | | | | |
| Prepared by: | | | HS SNACK | | | Sack meal | | | MEAL TRAY SET UP | |
| Proteins | | | Protein 1 oz | | | TEST | | | Rice | |
| Bread | | | Bread 2 slices | | | CALL | | | 2 c | |
| Fruit | | | HYPER CALORIC | | | BACK | | | 2 c | |
| Drink | | | Protein 2/2oz | | | TOTALS | | | Hired Veggie | |
| | | | Bread 4 slices | | | | | | Fish | |
| | | | Cookie 1 each | | | | | | Beans | |
| | | | Drink 1 each | | | | | | | |



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: JUNE 05, 2020

| DATE: JUNE 05, 2020 | | | CYCLE: 4 | | | FRIDAY | | | DINNER | | |
|--|-----------------|-----------|----------|------------|-----------|----------------------|----------------------------|---------|----------|-----------|--|
| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod | |
| Yax | Turkey Hot Dogs | 2 HD | 7 Pns | 1400 | 184 | VEGETARIAN | Sliced Turkey 4 oz | 36° | 1 Pn | 0 | |
| Cabax - Singh - | Hot Dog Bun | 2 each | 3 bin | 1400 | RT | Cheese 4 oz | Bread 2 sl | RT | 1 Pn | 0 | |
| Lakeesan - Perez - | Chili | 1/4 cup | 4 Pns | 1100 | 190° | | Fr Carrots/Celer 1/2 c | 38° | 1 Pn | 0 | |
| Perez - | Beans | 1 cup | 12 Pns | 1100 | 199° | | Beans 1 c | 199° | 1 Pn | 1 | |
| Kiam - | Potato Salad | 1/2 cup | 8 Pns | 1300 | RT | Bread 2 slices | Coleslaw w dress 1 c | RT | 1 Pn | 0 | |
| Hossain - | Coleslaw | 1/2 cup | 3 bin | 1400 | 38° | | Onion 1 sl | 40° | 1 bin | 0 | |
| Mathivanan - | Onion | 1/4 cup | 1 bin | 1400 | RT | | Mustard 1 pkt | RT | 1 CS | 0 | |
| Li | Mustard | 2 pkts | 1 CS | 1400 | RT | | Can Fruit 1/2 c | RT | 1 Pn | 0 | |
| | Fruit Cobbler | 1/2 cup | 2 bag | 1400 | 38° | | | | | | |
| | Drink w Vit C | 8 oz | 3 bag | 1300 | 32° | | Unsweet Drink 8 oz | 38° | 1 | 0 | |
| <div> <div>Portions verified by: <u>A. Permy</u></div> <div>Signature: <u>A. Permy</u></div> <div>Signature: <u>Abh</u></div> <div>Signature: <u>Food Service Manager</u></div> </div> | | | | | | | | | | | |
| <div> <div>Meal Count Documentation</div> <div>Population 503</div> <div>Population -ICE 57</div> <div>MARSHALLS 446</div> <div>Call Backs 0</div> <div>Test Trays 2</div> </div> | | | | | | | | | | | |
| <div> <div>Staff</div> <div>Labeled & Refrigerated</div> <div>Yes No</div> <div>Johnny Sack Meal Counts</div> <div>TEST</div> <div>CALL BACK</div> <div>TOTALS</div> </div> | | | | | | | | | | | |
| <div> <div>MEAL TRAY SET UP</div> <div>Potato</div> <div>Coleslaw</div> <div>Chili Beans</div> <div>Bun</div> <div>Hotdog</div> </div> | | | | | | | | | | | |

FOOD SERVICE
UNIT: 195- AURORA KITCHEN

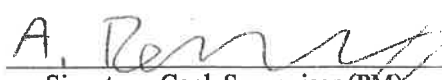
OPENING and CLOSING CHECKLIST

Date: 6/6/20 **Time:** 0700 AM **Time:** 1630 PM

| Shift Checklist | AM | | PM | | Comments |
|--|-----------------------------|------------|-----------------------------|-------------------------|---------------------------|
| | No | Yes | No | Yes | |
| All areas secure, no evidence of theft | | X | | | |
| Workers reported to work, no open sores | | X | | X | |
| no skin infections | | X | | X | |
| no diarrhea | | X | | X | |
| Kitchen is in good general appearance | | X | | X | |
| All kitchen equipment operational & clean | | X | | X | |
| All tools and sharps inventoried | | X | | X | |
| All areas secure, lights out, exits locked | | | | X | |
| DISH MACHINE | Temperature | | Wash 150°F | | Rinse 180+ |
| Temperature according to manufacturer's specifications | Breakfast | | 156 | | 191 |
| and chemical agent used in Final Rinse | Lunch | | 150 | | 180 |
| | Dinner | | 161 | | 185 |
| POT and PAN SINK | Temperature | | Wash 110 °F+ | | Rinse 110 °F+ |
| Final Rinse Temps determined by chemical agent used | Breakfast | | 130 | | 136 |
| | Lunch | | 135 | | 150 |
| | Dinner | | 128 | | 127 |
| FREEZER and WALK-IN | Temperature | | Freezer 0°F Or below | Walk-in 35-40 °F | Walk-in 2 35-40 °F |
| Record temperatures, Freezer and Walk-ins | AM | | -1.9 | 36.9 | 37 |
| Record temperatures, Freezer and Walk-ins | PM | | -1 | 37 | 39 |
| DRY STORAGE | Temperature 45-80 °F | | Spice Room | Store Rm | |
| Record temperatures Dry Storage Areas | AM | | 65 | 60 | |
| Record temperatures, Dry Storage Areas | PM | | 63 | 63 | |
| Water Temps & Handwash Areas | AM | PM | | | |
| | 105-120 °F | 105-120 °F | | | |
| | 132 | 130 | | | |


Signature, Cook Supervisor (AM)

6/6/2020
DATE


Signature, Cook Supervisor (PM)


FOOD SERVICE MANAGER

6.7.20
DATE

rev: 02/2020 mps



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: JUNE 06, 2020

CYCLE: 4

SATURDAY LUNCH

| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod |
|--------------|----------------|-----------|----------|------------|-----------|----------------------|----------------------------|---------|----------|-----------|
| Lidore | Tamale Pie | 1 cup | 120 lbs | 0815 | 1850 | VEGETARIAN | Ground Turkey 4 1 pk | RT | 1 pan | — |
| Handaigan | Rice | 1/2 cup | 50 lbs | 0730 | 1750 | Rice 1 cup | Rice 1/2 c | 1850 | 4 pan | — |
| Arturo | Beans | 1 cup | 100 lbs | 0630 | 1800 | Beans 1.5 cups | Beans 1 c | 1750 | 10 pan | 1 pan |
| Pascual | Coleslaw | 1/2 cup | 5 cs | 0830 | 40 | Margarine 2 pats | Coleslaw 1 pk | 40 | 5 pan | — |
| Gutierrez | Cornbread | 1/60 pc | 1 bag | 0900 | RT | Cornbread 1 pc | Diet Dressing 1 c | RT | 4 pc | — |
| Ibrahim | Margarine | 1 pat | 1 cs | 0800 | RT | | Salad 2 sl | 40 | 1 pan | — |
| Toni | Apple Sauce | 1/60 pc | 30 cs | 0900 | 40 | | Margarine | 38 | 1 cs | — |
| Yche | Pineapple Cake | | | | | | Unsweet Tea 8 oz | 40 | 40 | — |
| | Unsweet Tea | 8 oz | 40 | 0815 | 40 | | Canned Fruit 1/2 c | 40 | 4 pan | — |

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Population 498

Staff 1

Signature:

Cook Supervisor

Population -ICE 441

MARSHALLS 57

Labeled &

First cart out: 1010

Last cart out: 1115

Signature

Signature:

Food Service Manager

Call Backs 3

Test Trays 1

Refrigerated

Yes

No

Signature

Prepared by:

Johnny Sack

HS SNACK

Sack meal

Johnny Sack

Meal Counts

MEAL TRAY SET UP

MEAL TRAY SET UP

| | |
|----------|----------|
| Proteins | 2 - 2oz |
| Bread | 4 slices |
| Fruit | 1 each |
| Drink | 1 each |

| | |
|---------------|----------|
| Protein | 1 oz |
| Bread | 2 slices |
| HYPER CALORIC | CALL |
| Protein | 2 - 2oz |
| Bread | 4 slices |
| Cookie | 1 each |
| Drink | 1 each |

| | |
|--------|--|
| TEST | |
| CALL | |
| BACK | |
| TOTALS | |

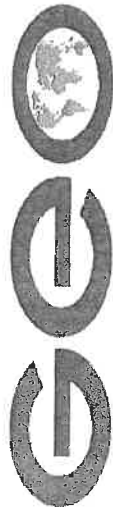
| | |
|--------------|--|
| Labeled & | |
| Refrigerated | |
| Yes | |
| No | |

| | |
|------------|--|
| Applesauce | |
| slaw | |

| | |
|-----------|--|
| are moved | |
|-----------|--|

Tamale w/ rice

Beans



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: JUNE 06, 2020

| CYCLE: 4 | | | SATURDAY | | | DINNER | | | | |
|--------------------------|------------------|-----------|--------------------------|------------|-----------|------------------------|----------------------------|---------|----------|-----------|
| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod |
| Contreras - | Chicken Stir Fry | 1 cup | 13Pm | 1100 | 189° | VEGETARIAN | Chicken Stir Fry 1 c | 189° | 13Pm | 2 |
| Noe - | Carrots | 1/2 cup | 7Pm | 1100 | 194° | Peanut Butter | Carrots 1 c | 194° | 7Pm | 1 |
| Cabax - | Rice | 1/2 cup | 7Pm | 1100 | 196° | 6 Tbsp | Rice 1/2 c | 196° | 7Pm | 1 |
| Alam - | Bread | 2 slices | 3bin | 1400 | RT | Bread | Bread 2 sl | RT | 3bin | 0 |
| Barahona - | Margarine | 1 pat | 1.5CS | 1300 | 37° | 4 slices | Fresh Carrots 1/2 c | 37° | 1Pm | 0 |
| Cetc - | Gingerbread | 1/60 pc | 1.5bag | 1400 | RT | Diet Jelly | Fresh Celery 1/2 c | 38° | 1Pm | 0 |
| Li - | Drink w/Vit C | 8 oz | 3005 | 1300 | 32° | 2 packets | Canned Fruit 1/2 c | RT | 1Pm | 0 |
| | | | | | | | Unsweet Drink 8 oz | 32° | 1 | 0 |
| Portions verified by: | | | Meal Count Documentation | | | SERVICE DOCUMENTATION | | | | |
| Signature: A. Perry | | | Population 498 | | | First cart out: 1545 | | | | |
| Cook Supervisor | | | Population -ICE | | | Last cart out: 1630 | | | | |
| Food Service Manager | | | MARSHALLS | | | Signature: A. Perry | | | | |
| Prepared by: Johnny Sack | | | HS SNACK | | | MEAL TRAY SET UP | | | | |
| Proteins | | | 2 - 2oz | | | Sack meal | | | | |
| Bread | | | 4 slices | | | TEST | | | | |
| Fruit | | | 1 each | | | Test Sacks | | | | |
| Drink | | | 1 each | | | CALL BACK | | | | |
| | | | Bread 4 slices | | | Labeled & Refrigerated | | | | |
| | | | Cookie 1 each | | | Yes | | | | |
| | | | Drink 1 each | | | No | | | | |
| | | | TOTALS | | | | | | | |
| | | | TODAY | | | Bread | | | | |
| | | | STIR FRY | | | Stir fry | | | | |

MONDAY LUNCH SWITCHED WITH
SUNDAY DINNER

PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT



Secure Services™

SUN MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY SUNDAY

| DATE: JUNE 08, 2020 | | | MONDAY | | | LUNCH | | CYCLE: 5 | | |
|-----------------------------------|-----------------|-----------|--------------------------|------------|-----------|-------------------------|----------------------------|----------------------|---------------------|-----------|
| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod |
| Blaney Cremstad Bottel | Beef Patty | 4 oz | 400 | 1200 | 165 | VEGETARIAN | Beef Patty | 4 oz | 165 | 1600 |
| | Pinto Beans | 1 cup | 200 | 900 | 170 | Cheese | Pinto Beans | 1 c | 170 | 1200 |
| | Rice | 1/2 cup | 100 | 1000 | 170 | 3 oz | Rice | 1/2 c | 170 | 400 |
| | Lettuce | 1/2 cup | 200 | 1400 | 33 | | Lettuce | 1/2 c | 33 | 200 |
| | Mayo or Mustard | 1 pkt | Done | 1500 | RT | Pinto Beans | Mustard | 1 pkt | RT | 100 |
| | Hamburger Bun | 1 each | Done | 1500 | RT | 1.5 cups | Bread | 1 sl | RT | 500 |
| | Gelatin w Fruit | 1/2 cup | 1430 | 500 | 33 | | Spinach | 1/2 c | NDNE | 12 |
| | Unsweeten Tea | 8 oz | 1500 | 1200 | 40 | | Canned Fruit | 1/2 c | RT | 600 |
| | | | | | | | | | Unsweet Tea 8 oz 57 | |
| SERVICE DOCUMENTATION | | | | | | | | | | |
| Portions verified by: | | | Meal Count Documentation | | | Staff | | First cart out: 1600 | | |
| Signature: A. Revny | | | Population | | | Labeled & Refrigerated | | Last cart out: 1700 | | |
| Cook Supervisor: [Signature] | | | Population - ICE | | | Yes No | | Signature: A. Revny | | |
| Food Service Manager: [Signature] | | | MARSHALLS | | | Johnny Sack Meal Counts | | | | |
| | | | Call Backs 0 | | | Test Sacks | | | | |
| | | | Test Trays 2 | | | Labeled & Refrigerated | | | | |
| Prepared by: | | | HS SNACK | | | Meal Counts | | MEAL TRAY SET UP | | |
| Proteins 2 - 2oz | | | Protein 1 oz | | | Sack meal | | Apple | | |
| Bread 4 slices | | | Bread 2 slices | | | TEST | | Dance | | |
| Fruit 1 each | | | HYPER CALORIC | | | CALL | | Lettuce Cheese | | |
| Drink 1 each | | | Protein 2 - 2oz | | | BACK | | Burger + Bun | | |
| | | | Bread 4 slices | | | | | | | |
| | | | Cookie 1 each | | | TOTALS | | | | |
| | | | Drink 1 each | | | | | Rice | | |

**FOOD SERVICE
UNIT: 195- AURORA KITCHEN**

OPENING and CLOSING CHECKLIST

Date: 6-7-20

Time: 0155 AM **Time:** 1730 PM

| Shift Checklist | AM | | PM | | Comments |
|--|-----------------------------|-----|-----------------------------|-----|---|
| | No | Yes | No | Yes | |
| All areas secure, no evidence of theft | | X | | | Power Outage Foam Trays used for all meals. |
| Workers reported to work, no open sores | | X | | X | |
| no skin infections | | X | | X | |
| no diarrhea | | X | | X | |
| Kitchen is in good general appearance | | X | | X | |
| All kitchen equipment operational & clean | | X | | X | |
| All tools and sharps inventoried | | X | | X | |
| All areas secure, lights out, exits locked | | | | X | |
| DISH MACHINE | Temperature | | Wash 150+ | | Rinse 180+ |
| Temperature according to manufacturer's specifications | Breakfast | | — | | — |
| and chemical agent used in Final Rinse | Lunch | | 42 NOT USED | | ALL DAY |
| | Dinner | | — | | — |
| POT and PAN SINK | Temperature | | Wash 110 °F+ | | Rinse 110 °F+ |
| Final Rinse Temps determined by chemical agent used | Breakfast | | 73 | | 135 |
| | Lunch | | NOT USED | | LUNCH |
| | Dinner | | 129 | | 132 |
| FREEZER and WALK-IN | Temperature | | Freezer 0°F Or below | | Walk-in 35-40 °F |
| Record temperatures, Freezer and Walk-ins | AM | | -1.3 | | 39.4 |
| Record temperatures, Freezer and Walk-ins | PM | | -0.2 | | 40 |
| DRY STORAGE | Temperature 45-80 °F | | Spice Room | | Store Rm |
| Record temperatures Dry Storage Areas | AM | | 62 | | 69 |
| Record temperatures, Dry Storage Areas | PM | | 63 | | 64 |
| Water Temps & Handwash Areas | AM | | PM | | |
| | 105-120 °F | | 105-120 °F | | |
| | 119 | | 135 | | |

K. Martinez
Signature, Cook Supervisor (AM)

6-7-20
DATE

A. Ramirez
Signature, Cook Supervisor (PM)

ETH
FOOD SERVICE MANAGER

6-7-20
DATE



Secure Services™

DATE: JUNE 07, 2020

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT 195

| DATE: JUNE 07, 2020 | | | CYCLE: 4 | | | SUNDAY | | | BREAKFAST | | |
|--|------------------|-----------|--------------------------|------------|-----------|------------------------------|----------------------------|---------|-----------|-----------|--|
| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod | |
| Devin Michael | Dry Cereal | 1 cup | 2.5x | 0330 | RT | VEGETARIAN | Bran Flakes 1 c | RT | | | |
| | Scrambled Eggs | 1/2 cup | 4.5x | 0800 | 139 | Dry Cereal | | | | | |
| | Turkey Sausage | 1/2 cup | 3.5x | 0800 | 180 | 1 cup | Turkey Sausage 2 oz | 182 | | | |
| | Refried Beans | 1/2 cup | | | | Scrambled Eggs | Beans 1/2 c | | | | |
| | Grilled Potatoes | 1/2 cup | | | | 1/2 cup | Canned Fruit 1/2 c | | 42 | 6 | |
| Sidsing Aurora Avila Francisco Sivestre UBarro | Salsa | 1/2 cup | 3.5x DB | | 40 | | | | | | |
| | Ketchup | 1 pk | 1.31 | 0330 | RT | | | | | | |
| | Tortilla | 2 ea | 2.44 | 0330 | RT | | Tortilla 1 ea | RT | 2 1/4 | 0 | |
| | Sugar | 2 pks | 1.4 | 0330 | RT | | Sugar Sub 2 pkts | RT | 0.4 | 0 | |
| | Coffee | 8 oz | 0.30 | 0330 | 187 | | Coffee 8 oz | | 0.30 | 0 | |
| UBarro | Milk 2% | 8 oz | 52.5 | 0330 | 40 | | Milk 2% 8 oz | | 52.5 | 0 | |
| Portions verified by: | | | Meal Count Documentation | | | SERVICE DOCUMENTATION | | | | | |
| Signature: <i>[Signature]</i> | | | Population 499 | | | First cart out: 0515 | | | | | |
| Cook Supervisor <i>[Signature]</i> | | | Population - ICE 5442 | | | Last cart out: 0555 | | | | | |
| Food Service Manager <i>[Signature]</i> | | | MARSHALLS 57 | | | Signature <i>[Signature]</i> | | | | | |
| Prepared by: | | | HS SNACK | | | MEAL TRAY SET UP | | | | | |
| Proteins 2 - 2oz | | | Protein 1 oz | | | Figs 500 | | | | | |
| Bread 4 slices | | | Bread 2 slices | | | Salsa | | | | | |
| Fruit 1 each | | | HYPER CALORIC | | | Dietary | | | | | |
| Drink 1 each | | | Protein 2 - 2oz | | | Dietary | | | | | |
| | | | Bread 4 slices | | | | | | | | |
| | | | Cookie 1 each | | | | | | | | |
| | | | Drink 1 each | | | | | | | | |
| | | | TOTALS | | | | | | | | |



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

1 Electronic but today

DATE: JUNE 07, 2020

CYCLE: 4

SUNDAY

LUNCH

| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod |
|--------------|---------------|-----------|----------|------------|-----------|----------------------|----------------------------|---------|----------|-----------|
| Mondragon | Turkey Sliced | 4 oz | 120 lbs | 0930 | 40 | VEGETARIAN | Turkey Sliced | 40 | 5 pan | 1 pan |
| Paschall | Potato Salad | 1/2 cup | 105 | 0830 | 40 | Egg Salad | Steam Potato | 40 | 5 pan | 1/2 pan |
| Arturo | Cole Slaw | 1 cup | 405 | 0800 | 40 | 1/2 cup | Coleslaw | 40 | 5 pan | — |
| Ibrahim | Lettuce | 1/2 cup | 205 | 0730 | 38 | | Diet Dressing | RT | 4 pc | — |
| Lopez | Onion | 1 slice | 1 bag | 0930 | 38 | | Lettuce | 38 | 4 pan | — |
| Ramirez | Mustard | 1 pkt | 105 | 0830 | RT | | Onion | RT | 2 pan | 1/2 pan |
| Balenaro | Mayo | 1 pkt | 205 | 0830 | RT | | Bread | RT | 30 bag | — |
| Nche | Bread | 2 slices | 30 bag | 0930 | RT | | Mustard | RT | 105 | — |
| | Brownie | 1 each | 8 bag | 0930 | RT | | Greens | out | — | — |
| | Unsweet Tea | 8 oz | 40 | 0800 | 40 | | Unsweet Tea | 40 | 40 | — |
| | | | | | | | Fresh Fruit | RT | 41 | — |

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature: Read

Population 498

Staff 0

Cook Supervisor

Population - ICE 41

Labeled &

First cart out: 1015

Signature: 4th

Call Backs 1

Refrigerated

Last cart out: 1110

Signature: Read

Food Service Manager

Test Trays 1

Yes No

Prepared by:

Johnny Sack

HS SNACK

Johnny Sack

MEAL TRAY SET UP

Proteins

2 - 2oz

1 oz

Sack meal

TEST

Bread

4 slices

2 slices

Bread

Fruit

1 each

HYPER CALORIC

CALL

BACK

Bread

2 - 2oz

Bread

Drink

1 each

4 slices

TOTALS

Labeled &

Refrigerated

Yes

No

Bread



Secure Services™

North Building Temperature Log

195 Aurora Processing Center

3130 Oakland St.

Aurora, CO 80010

| Date | Unit | Dayroom | Shower #1 | Shower #2 | Shower #3 | Shower #4 | Shower #5 | Shower #6 | Shower #7 |
|----------|-------------|------------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|
| 6/8/2020 | A-1 | 72.5 | | | | | | | |
| | A-2 | 70.9 | | | | | | | |
| | A-3 | 71.3 | | | | | | | |
| | A-4 | 71.5 | | | | | | | |
| | B-1 | 71.0 | | | | | | | |
| | B-2 | 72.7 | | | | | | | |
| | B-3 | 72.7 | | | | | | | |
| | B-4 | Quarantine | | | | | | | |
| | C-1 | 72.1 | | | | | | | |
| | C-2 | Unoccupied | | | | | | | |
| | C-3 | 71.1 | | | | | | | |
| | C-4 | 72.9 | | | | | | | |
| | D-1 | 74.0 | | | | | N/A | N/A | N/A |
| | D-2 | unoccupied | | | | | N/A | N/A | N/A |
| | E-1 | 72.0 | | | | | N/A | N/A | N/A |
| | E-2 | 70.5 | | | | | | | |
| | MED | | | | | | | | |
| | Phy Therapy | N/A | | N/A | N/A | N/A | N/A | N/A | N/A |
| 6/8/2020 | Intake | N/A | | | N/A | N/A | N/A | N/A | N/A |

SIGN: _____

Medical Showers Temperature Log

Name: _____

Date: _____

ROOM

| 542 | 540 | 538 | 536 | 534 | 523 | 522 |
|-----|-----|-----|-----|-----|-----|-----|
| | | | | | | |

Tub Room

Temperature Taken with a Fluke Mod 52 Digital Thermometer



Secure Services™

Temperature Log

South Building

195 Aurora Processing Center
3130 Oakland St.
Aurora, CO 80010

DAILYDATE: 8 June 2020

| <u>6/8/20</u> | Unit | AIR | WATER/sink | SHOWER | SHOWER 2 |
|---------------|----------------------|--------------|------------|--------|----------|
| | South-A | 72.9 | | | |
| | South-B | Quarantined | | | |
| | South-C | Unoccupied | | | |
| | South-D | Unoccupied | | | |
| | South-E | Unoccupied | | | |
| | South-F | 74.9 | | | |
| | South-G | Quarantined. | | | |
| | South-L | 74.5 | | | |
| | South-M | 75.2 | | | |
| | South-N | 75.5 | | | |
| | South-X | 74.7 | | | |
| | South-Y | 74.3 | | | |
| | South-Z | 74.6 | | | |
| | South-SMU | N/A | | | |
| | South-SMU - Shower 3 | 71.9 | | | |
| | MED-ISO- Room 1 | N/A | | N/A | N/A |
| | MED-ISO- Room 2 | N/A | | N/A | N/A |
| | MED-ISO- Room 3 | N/A | | N/A | N/A |
| <u>6/8/20</u> | MEDICAL | | | | |

SIGN: _____

Temperature Taken with a Fluke Mod 52 Digital Thermometer